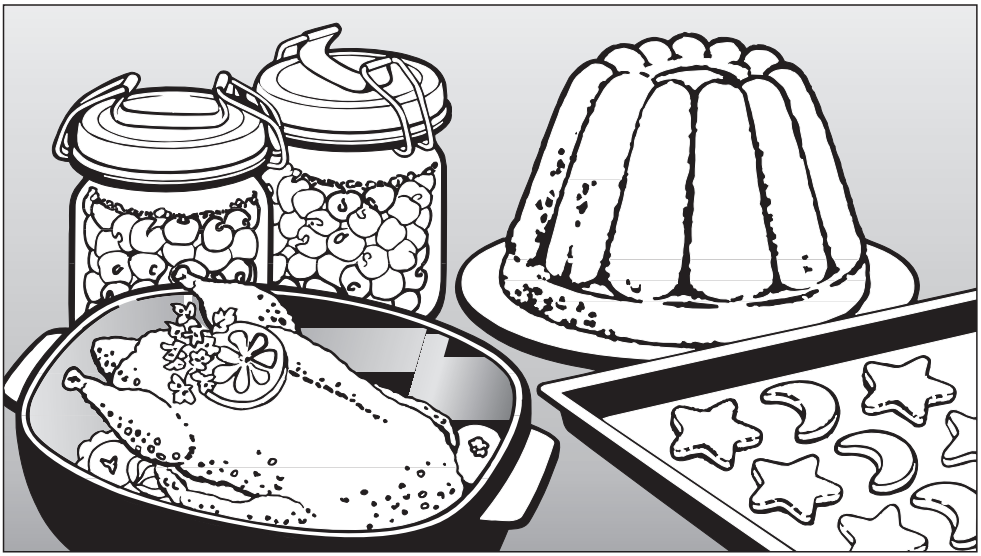
Miele

Operating instructions



Ovens and cookers

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.

GB IRL AUS NZ ZA

M.-Nr. 05 008 610

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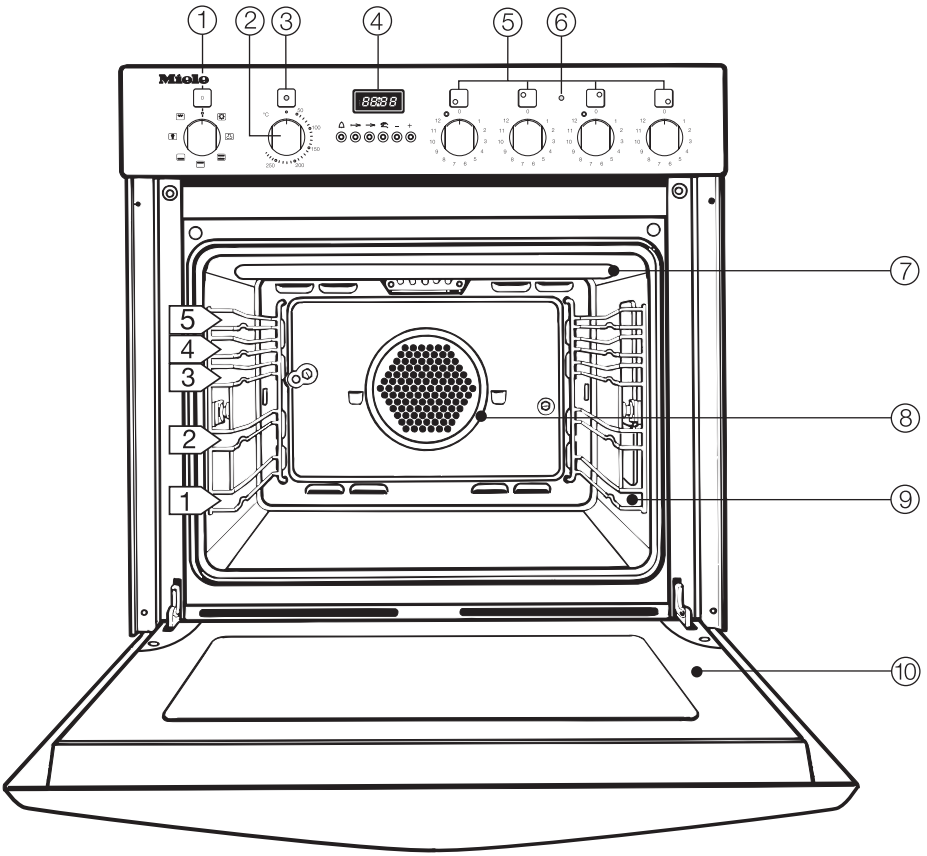
Description of the appliance

General view - cooker with hob controls



"E"-model:
Control panel *

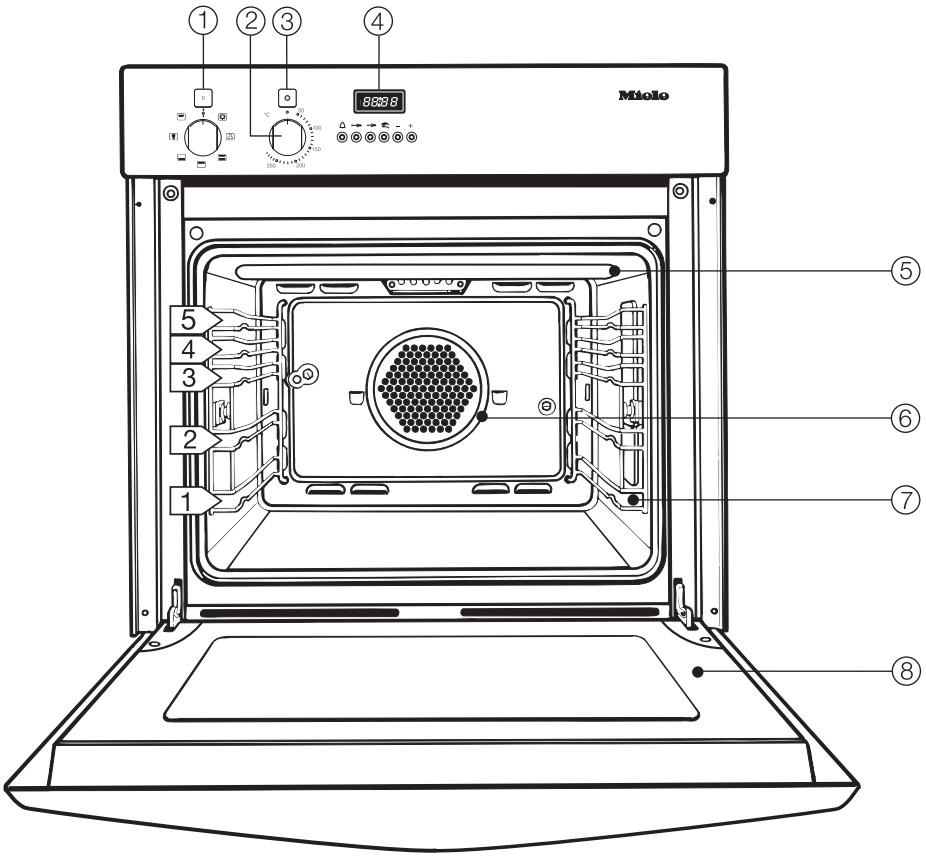
① Oven function selector
② Oven temperature selector
③ Indicator light for oven heating
④ Timer *
⑤ Cooking zone controls *
⑥ Indicator light for hob cooking areas *

Oven interior

⑦ Heating element for top heat and grilling
⑧ Air inlet for fan
⑨ Runner heights 1, 2, 3, 4, 5
⑩ Oven door

* depending on the model

General view - oven only



"B"-model:
Control panel *

① Oven function selector
② Oven temperature selector
③ Indicator light for oven heating
④ Timer *

Oven interior

⑤ Heating element for top heat and grilling
⑤ Air inlet for fan
⑦ Runner heights 1, 2, 3, 4, 5
⑧ Oven door

* depending on the model

Accessories

The following accessories are supplied with all ovens

– dual purpose grill pan / oven tray

– non-tip rack

– roasting (grease) filter

Depending on model, your appliance may also be fitted with

– a timer.

– a handle.

– an anti-splash tray.

Please note

For **"B"** model ovens, only the instructions relating to ovens are applicable.

The instructions for hobs relate to "E" model ovens with hob controls, or to the hob of a free-standing cooker.

Hob

The cookers with integrated hob controls can be combined with the following hobs:

KM 200

KM 213

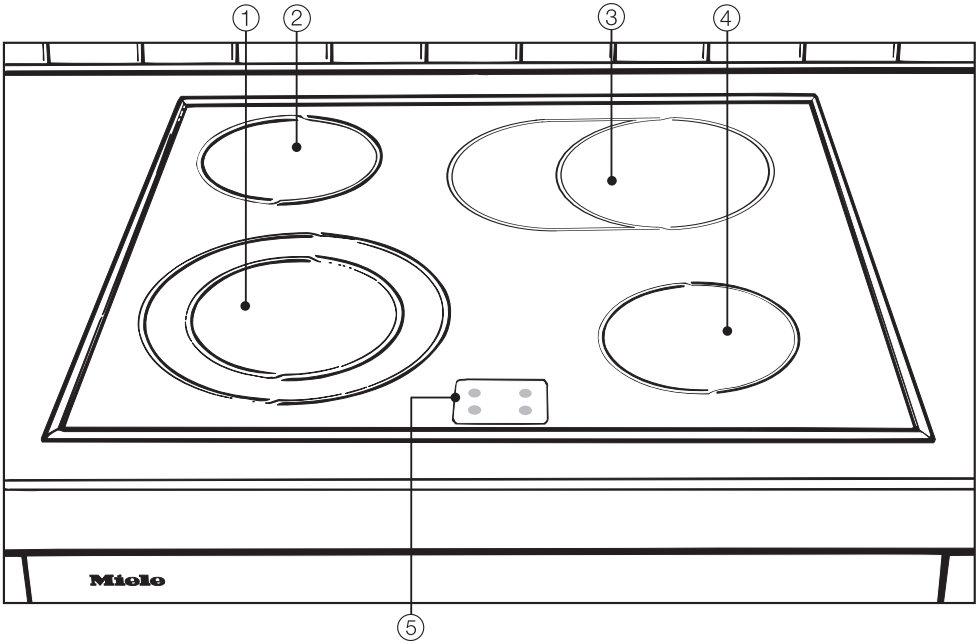
KM 215

Data plate for hob

A second data plate is supplied with the hob, as the one on the appliance is not visible after installation. Please stick this into the space provided on the "After Sales Service" page for future reference.

If contacting the Service Department, please quote the model and number of your hob.

Ceramic hob KM 215



① Vario cooking zone: 14.5 cm / 21 cm Ø

② Cooking zone: 14.5 cm Ø

③ Cooking zone / Extended cooking zone: 17 cm Ø / 17 cm x 26 cm *

④ Cooking zone: 14.5 cm Ø

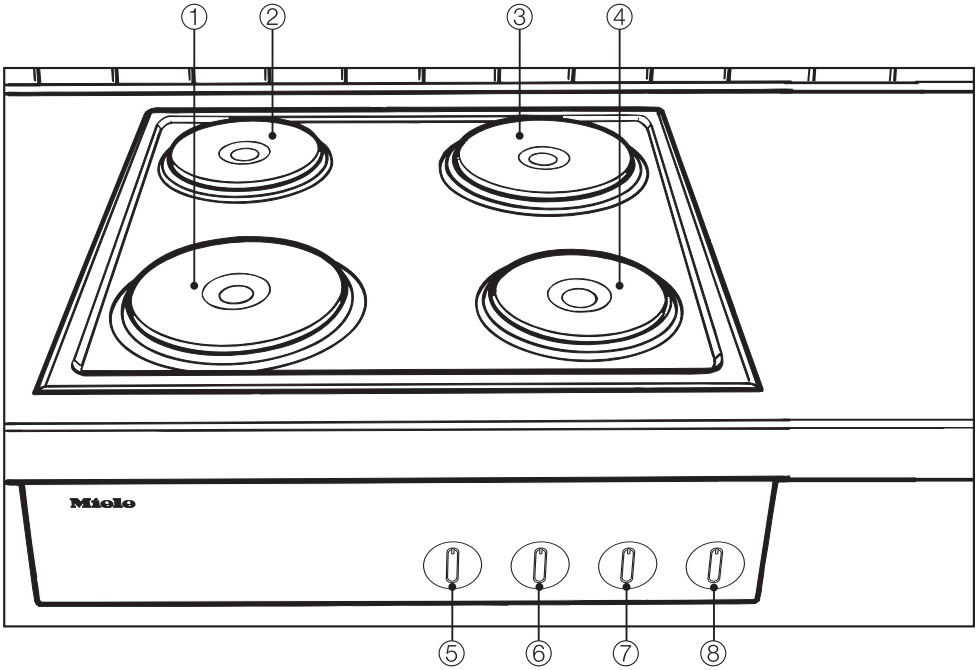
⑤ Hob display field, residual heat indicator

KM 213

* Cooking zone: 18 cm Ø

Description of the appliance

Hob with enclosed hotplates KM 200



① Cooking zone: 18 cm Ø

② Cooking zone: 14.5 cm Ø

③ Cooking zone: 18 cm Ø

④ Cooking zone: 14.5 cm Ø

⑤ Cooking zone control: front left

⑥ Cooking zone control: back left

⑦ Cooking zone control: back right

⑧ Cooking zone control: front right

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old machine

Old machines contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the machine presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.
Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.
Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

The appliance is only completely isolated from the electricity supply when:

– it is switched off at the wall socket
– or the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable)
  Do not pull on the cable to remove the plug from the socket.
  Ensure that current is not restored to the appliance while maintenance or repair work is being carried out.

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance, (e.g danger of overheating).

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

Use

Caution, danger of burning.
High temperatures are produced by the oven and the hob cooking areas.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and other vents and control panel can become quite hot. Turn pan handles away from the edge to prevent children from pulling pans over.

When a guard plate is fitted for the top element, the over door pane will be slightly less hot as a result.
Fitting a guard plate (available from the Spare Parts Department) is recommended where there are children in the household.

Oven

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it.

When working with “Conventional” heating or when grilling, the element in the roof of the oven and the guard become very hot, and there is a danger of being burnt.

Wait until the grill element has cooled down before lowering it for cleaning, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Do not use plastic containers. These melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven, as pressure will build up and they can explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on the open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to “0°C”. Leave the function selector at the position set.

Do not switch the appliance off until the food has been removed. Otherwise there may be a build-up of condensation which could adversely affect the oven interior, and externally the control panel, the worktop surface or surrounding kitchen furniture.

Put any deep frozen products such as pizza on baking paper on the rack. Do not place them on the baking tray or grill pan. This could cause the metal to distort to such an extent that it might be difficult to remove the tray/pan from the oven. The distortion would increase with subsequent use.

Ceramic hobs

When switched on the cooking areas heat up. A residual heat indicator shows whether a cooking zone is hot.

In the event of any breakages or cracks occurring in the ceramic hob it must be switched off immediately and disconnected from the electricity supply.
Contact the Service Department.
Do not use the hob until the damaged ceramic plate has been replaced.
Continued use would be dangerous as liquids etc. boiling over could penetrate to the electrical components through any crack.

Do not use the hob as a resting place for any other objects. This could lead to a danger of the article catching fire or melting if there is any residual heat or the hob is switched on inadvertently.

Do not use plastic or aluminium foil containers. These melt at high temperatures. Additionally, they could damage a ceramic hob as they melt.

Do not allow either solid or liquid sugar or pieces of plastic or alumium foil to get on to the cooking zones when they are hot. If this is allowed to cool before the hob has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.
Switch the cooking zones off and while the hob is still warm, scrape all the sugar, plastic or aluminium remains from the hob with a shielded blade scraper taking care not to burn yourself.

Do not drop anything on the ceramic hob.
Even a light object such as an egg cup, could cause damage in certain circumstances.

Do not use any pots or pans on the ceramic hob with bases with pronounced edges or ridges, or which are poorly enamelled.
These could scratch or scour the hob surface permanently.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

Hobs with enclosed hotplates

When switched on the cooking areas become hot.

Avoid allowing liquids or foods containing salt to spill onto a stainless steel hob or trim. Should this happen wipe up any spillages containing salt immediately, to avoid corrosion.

Do not use covers on the enclosed hotplates. Turning on the hotplate with the cover still in place could damage the hotplate. Putting a cover on a damp hotplate could lead to damage of the hotplate. Condensation trapped under the cover could cause corrosion.

Do not use plastic or aluminium foil containers. These melt at high temperatures. Additionally they could damage the hob as they melt.

General notes

Do not leave the appliance unattended when cooking with oils and fats as these can be a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked.
This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation and be dangerous.

Under no circumstances use a steam cleaner to clean this appliance. Pressurised steam could give rise to a short circuit.

Using alcohol in your recipes:
Often alcoholic drinks such as rum, cognac, wine, etc are used when preparing dishes and oven-cooking them.
The high temperatures can cause the alcohol to separate out.
Please take note that under adverse circumstances the alcohol can catch light on the hot heating elements.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.

Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

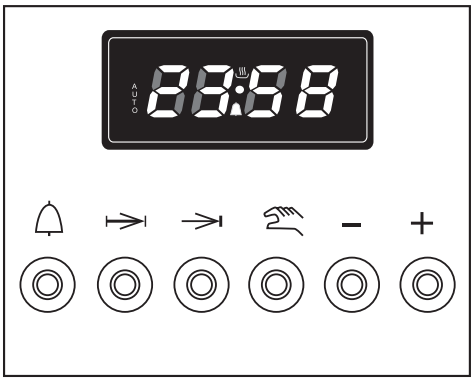
Disposal of your old machine

Before discarding an old machine switch off and disconnect it from the power supply. This should be done by a competent person. Cut off and render any plug useless.
Cut off the cable directly behind the machine to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with safety instructions.

Setting the timer

Depending on model, your appliance may be fitted with a timer.



After the appliance has been switched on “0.00" and "AUTO" flash in the display.

Setting the time of day
(24 hour display)

- Press the buttons “↦” and “→|” at the same time.

“0•00" and "AUTO" continue to flash.

- Use the – /+ button to enter the time of day in hours : minutes.

When the time of day has been entered, the clock advances minute by minute.

Timer-controlled or manual operation

This oven can be operated under timer control - see section "Timer", or manually. Press "" to allow you to operate the oven manually.

The "" symbol in the display, indicates that the oven can be used without the timer.

Cleaning the appliance

Oven interior

- Wipe out the **oven interior** using warm water and a little washing up liquid. Polish dry with a dry cloth.

Do not close the oven door until the oven interior is dry.

- Rinse the **accessories**.

New appliances have a slight smell on first use. Running the oven for at least an hour at a high temperature will dissipate this more quickly.

- Turn the oven function selector to “Fan Heat ”.
- Select the highest temperature.

Depending on the model the timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Ceramic hob

Thoroughly clean the ceramic hob before first use, then clean regularly after use when just warm to the touch, or cold. (see the section on "Cleaning and care").

On first use the hob may give off a slight smell as moisture in the insulation evaporates.

Enclosed hotplates

For the first few times of using a smell will occur.

- Heat the hotplates for about 5 minutes at the highest setting. Do not place a pan on them.

The protective coating which prevents the build-up of rust will smoke slightly as it hardens.

Ceramic hobs

Cooking zones

The cooking zones are clearly marked on the hob. Only the zone that is switched on heats up. The surround remains relatively cool.

Residual heat indicator

There is a display field with a residual heat indicator for each zone.
Once the zone is switched on, the indicator light comes on when a certain temperature is reached.

After switching off, the residual heat indicator light stays on as long as the cooking zone remains hot.

Do not touch these cooking zones or place any heat sensitive objects on them. Danger of burning.

Extended area

Only applicable to zones with this function.

The relvant cooking zone control is also used to switch on the extended area.

Turn the control in a clockwise direction until a resistance is felt. Otherwise the control can be damaged.

- Turn the control in a clockwise direction only to the symbol "◎".
- Then select the setting required.

Turning the zone control back to "0" switches off:
– the cooking zone, and
– the extended area.

Enclosed hotplates

On hobs with enclosed hotplates, there are two different sizes and performance levels of hotplate.

Hob controls

The controls for the cooking zones / hotplates regulate the heat output.

Only turn the controls in a clockwise direction until a resistance is felt, and back again.
Turning them in the other direction will damage them.

When a control is turned to a setting, the hob indicator light comes on. It goes out when all hob zone controls are turned off.

Using the hob

- Choose a high setting number for boiling/frying.
- Switch to a lower setting to continue cooking, when steam is visible at the rim of the lid.

Switching to a lower setting at the right time:
– avoids pans boiling over,
– food sticking,
– and saves electricity.

Suggested hob settings

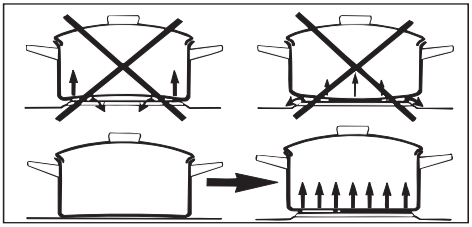
	Setting
Melting butter, Chocolate Dissolving gelatine Preparing junket and yoghurt	**1 – 2**
Keeping food warm Warming small quantitites of food/liquid Thickening sauces containing egg yolk, butter Omelettes	**1 – 3**
Defrosting deep frozen items Cooking rice, pasta, porridge, Steaming fruit, vegetables, Cooking broths, pulse soups	**3 – 5**
Braising meat, fish, vegetables Cooking dumplings, potatoes, soups Preparing jams, jellies, stewed fruit	**4 – 6**
Frying chops, liver, sausage, fish, eggs	**7 – 10**
Frying pancakes, dropped scones and other liquid batters Frying steaks Deep frying (chips, fritters) Boiling water	**9 – 12**

These figures, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, large quantities, or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Choice of suitable pans

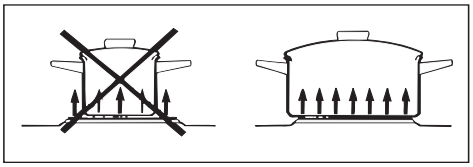
Attention to correct choice and use of pans
- will help you obtain the best cooking result most economically,
- and generally avoid food boiling over and sticking.

Pan bases



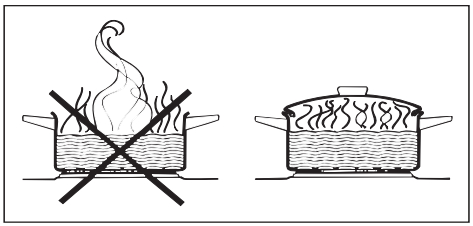
For maximum economy of electricity when cooking or frying, only use pans with a flat or very slightly concave base. When hot the pan will rest evenly on the hob. Modern saucepans for electric cookers are the most suitable and efficient for use on ceramic cooking zones, or solid hotplates.

Size of pan



The diameter of the saucepan or frying pan should be very slightly larger than that of the hotplate/cooking area.

Pan lids



Cooking with the lid on the pan retains the heat.

Notes on the use on hobs

(both ceramic and enclosed hotplates)

Before switching on, place a saucepan containing water or food to be cooked on the hotplate or cooking area. This prevents unnecessary use of energy or the hotplates warping or burning themselves out.

Before starting to cook, make sure that the hotplates or cooking areas and the base of saucepan are clean and dry. This saves extra cleaning later on.

Additional notes for ceramic hobs

Take care before starting to cook that there is no grit or sand on the surface of the hob.

This would scratch the surface, especially if a pan was pushed across.

Do not use any pots or pans where the base has ridges, a pronounced edge or is poorly enamelled.

These could also cause scratches.

Do not push roasting tins or baking trays etc across the ceramic surface. Scratches could occur.

Aluminium or stainless steel pans with aluminium bases can leave marks with a metallic sheen on the ceramic surface. Clean these away at the earliest opportunity, (see Section on Cleaning and Care).

Never leave boiled-over sugar or syrups, plastic items or aluminium foil on the hob. If this does happen, switch the cooking zones off and while the hob is still warm scrape the sugar, plastic and aluminium remians from the hob with a shielded scraper blade, taking care not to burn yourself.

If these residues are allowed to cool before the hob surface has been cleaned, the ceramic surface will be susceptible to pitting or even cracking.

Additional notes for enclosed hotplates

Do not lay anything wet or damp across the hotplates.

If this does however happen, wipe the hotplate clean and switch on briefly to dry. This is necessary to avoid corrosion.

Fan Heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven draws in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.
Exception: Pre-heat the oven when roasting meat or baking bread made with dark flour.

Using the fan heating system you can bake and roast on different levels at the same time.

The heated air used by this system is of a lower temperature than that used with the Conventional heating system.

Conventional heating

With this conventional method of heating, radiant heat is directed on the food from above and below.

Pre-heating the oven is only necessary when
- baking biscuits or cakes with a short cooking time (up to approx. 30 minutes).
- baking some types of doughs.
- baking bread made with dark flour.
- roasting a joint of meat.

Defrost

No heating is used.

At this setting air at room temperature is circulated by the fan, for gentle defrosting.

Grill

The inner part of the upper heating element acts as the grill. This will glow red a few minutes after switching it on and is then ready for use.

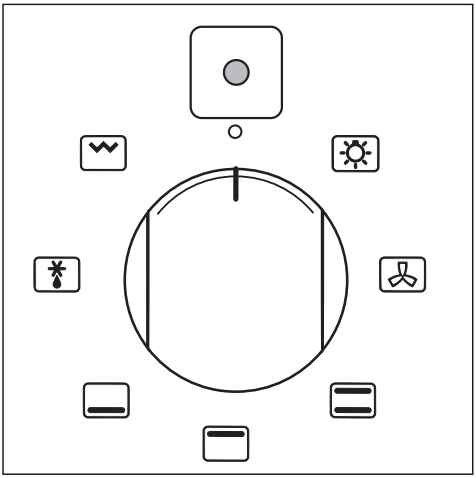
Pre-heat the grill for 5 minutes with the oven door closed, before placing the food on the rack.

Controls

There is an oven function selector and a temperature selector.

Function selector

(Type of selector depends on model)



With this control you select the oven function required.

The selector can be turned clockwise or anti-clockwise.

– Light
Turns on the oven light independently.

– Fan heat
For baking or roasting on several levels at the same time.

– Conventional
Top and bottom heat for baking / roasting traditional recipes, for soufflés.

– Top heat
For browning dishes, finishing dishes with a cheese topping.

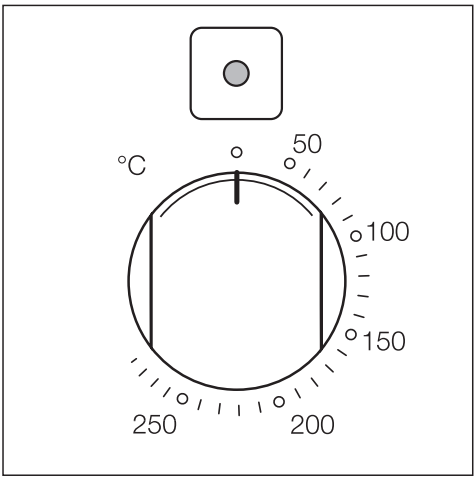
– Bottom heat
Use this setting towards the end of baking, to brown the base of a cake.

– Defrost
For gentle defrosting of deep frozen foods.

– Grill
For grilling fish and cuts such as chops, steaks, poultry pieces, and kebabs .

Temperature selector

(Type of control depends on model)



Select the appropriate temperature for the food to be cooked.

The temperature can be freely selected within the given range.

Turn the temperature selector only in a clockwise direction, and back, otherwise the control could be damaged.

Defrost ❄: Do not set a temperature when selecting “Defrosting”.

Whilst the temperature selector is switched to the chosen temperature, the indicator light above this switch comes on.

Whilst the temperature is reached, the heating element switches itself off. When the temperature falls below that selected, the heating switches on again automatically.

Using the oven

The "" symbol must show in the timer display if you wish to operate the oven manually, i.e. using the temperature and function selectors without the timer. Press "" to allow you to do this.

- Place the food in the oven.
- Turn the oven selector to the required function.
- Use the temperature selector to set the required temperature.

Pre-heating the oven

This is only necessary in a few cases.

With Fan Heat
– for baking bread made with dark flour,
– for roast beef and beef fillet.

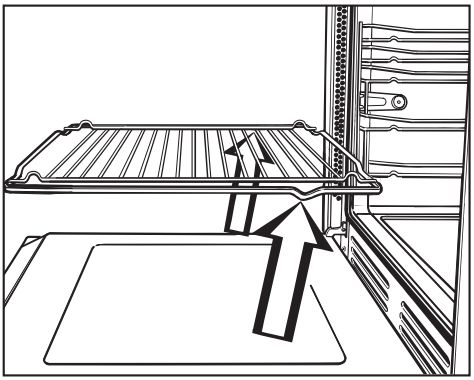
‚With “Conventional”
– for baking biscuits and cakes with a short cooking time.
– for baking some doughs.
– for baking bread made with dark flour
– for roasting sirloin.

Pre-heating

- Turn the oven selector to the required function.
- Set the temperature selector to the required temperature.
- When the indicator light above the temperature goes out for the first time, put the food to be roasted or baked into the oven.

Baking tray, roasting / grill pan and rack

The baking tray, roasting / grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

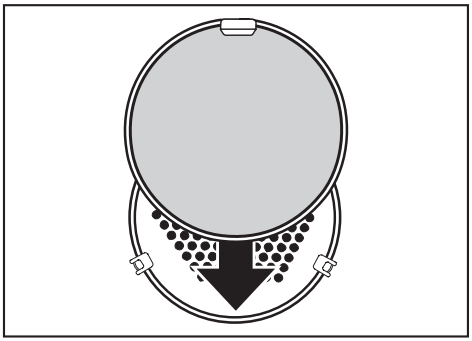


When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting (grease) filter

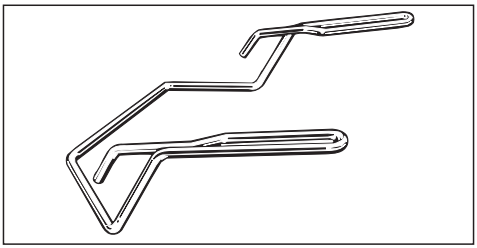
When roasting on the rack, in an open pot or using "Fan heat" make sure that you fit the roasting filter in front of the fan opening.

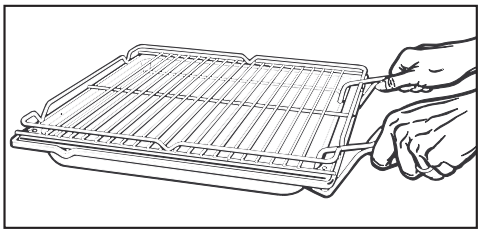


The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Handle

(depending on model)

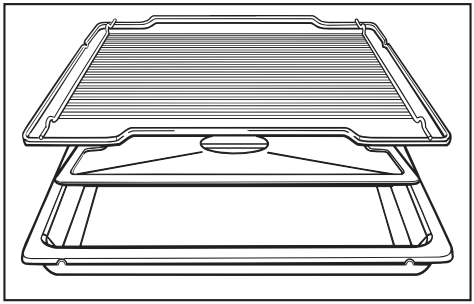




To take the baking trays or the roasting / grill pan out of the oven, or to put them into it.

Anti-splash tray

(depending on model)



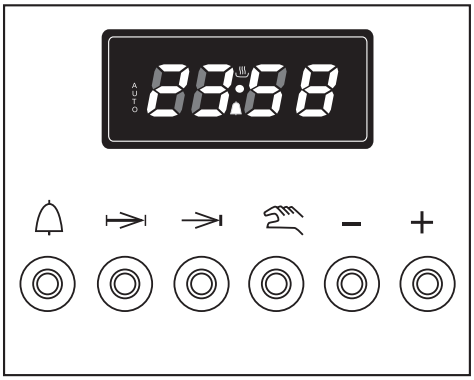
To be placed in the grill pan when grilling.

The juices from the food being grilled are gathered under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Timer

Your appliance may be fitted with a timer, depending on model.

Functions



The timer can:
– show the time of day,
– switch the oven off, or on and off automatically.

Push buttons

With the push buttons you can:

⏰
– enter a **short time** as a minute minder.

⇥
– enter the **duration** of a cooking process.

→|
– enter the **end** of a cooking process.

– cancel an entered **cooking process**.
– **Switch the oven to manual operation** ("" lights up in the display).

\+ and –
– enter or change **times**.

Symbols in the display

The following symbols appear:

⏰
– lights up when a short time is set.

AUTO
– lights up when a cooking process is selected.

– flashes when the cooking time is complete.

AUTO and
– light up as the cooking time proceeds.

– lights up when the oven can be switched on independently of the timer (manual operation).

Time of day

(24 hour display)

When the appliance is first connected to the power supply, or after a power cut "0•00" and “AUTO” flash in the display.

To set the time of day:

- Press the buttons “↦” and “→|” at the same time.

“0•00" and "AUTO" continue to flash.

- Enter the time of day in hours•minutes with the + or – button.

As soon as the + or – button is pressed, “ ” lights constantly in the display.

Once the time has been entered it proceeds in minute intervals.

If a cooking process had been entered, this will now be cancelled.

Please note:
The time of day can also be altered after the button has been pressed, using the + or – buttons.

Short time (Minute minder)

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

The short time can be entered independently of another entered process.

A short time in the range of 1 minute up to 23 hours 59 minutes can be entered.

Enter the short time

- Press the “🔔” button.
- Enter the required time in hours•minutes using the + button.

“🔔” appears in the display.

At the end of the short time

- The “🔔” symbol goes out.

- An audible tone sounds for approx. 7 minutes.

The audible tone can be cancelled at any time by pressing the “🔔” button.

Controlling length of cooking time automatically

Switch off automatically

- Turn the oven function and temperature selectors to the required settings.
- Press the "↦I" button.

"0•00" appears in the display.

- Use the + button to enter the required time in hours•minutes (up to a maximum of 10 hours).

"AUTO" appears in the display.

Delaying the start of cooking time

- Turn the oven function and temperature selectors to the required settings.

First enter the **cooking time**:

- Press the "↦I" button.

"0•00" appears in the display.

- Use the + button to enter the required time in hours•minutes (up to a maximum of 10 hours).

Now postpone **the end of cooking time**:

- Press the "→I" button.

The time of day plus the cooking time entered appear in the display.

- Use the + button to postpone the end of cooking time.

The oven goes off and "AUTO" appears in the display.

Please note the following:

For baking do not delay the start too long. This may affect the rising properties of the dough or cake mixture, as it will dry out.

The end of cooking time

When the **end of cooking time** is reached

– the oven heating switches off automatically.

– an audible tone sounds for approx. 7 minutes.

– "AUTO" flashes.

Pressing the button "" cancels the audible tone and visual symbol.

However, as soon as the "" button is pressed the oven heating comes on again.
You must switch off the oven.

- Turn the oven function and temperature selectors to "0".

To check and change an entered time

It is possible to check or change times entered for a cooking process, or with the minute minder at any time.

Checking

- Press the button of the time which is to be checked.

↦|
The cooking time entered, or the amount of time left to run in a programme in progress is shown.

→|
The end of the cooking process appears.

🔔

The short time remaining is shown.

Changing

- Press the button of the time which is to be altered.
- Use the – /+ button to enter the required time.

Cancelling an automatic process

- Press the "" button.

As soon as the process has been cancelled, the oven heating and lighting come on again.
Switch the oven off if you no longer need it.

Changing the audible tone

There is a choice of 3 audible tones.

- Press the "–" button.

The tone already set will sound.

Press the "–" button within approx. 7 seconds of hearing this first tone. A different tone will be heard each time the "–" button is pressed.

Stop pressing the "–" when you hear the tone you want. This tone will be adopted after approx. 7 seconds.

Only alter the audible tone when the oven is switched off.

The following settings are recommended for baking:

– Fan Heat
– Conventional

Baking tins and dishes

For the best baking results make sure that you chose baking tins or dishes of a **material** suitable for the particular heating system.

– **"Fan Heat"**
Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal moulds.

– **"Conventional"**
The following baking tins give an evenly browned result:
Dark metal or enamel tins with a matt finish are preferable. Heat resistant glass or thermoplastic trays dishes can be used.
Avoid thin-walled and bright, non-reflective metal moulds. These will give uneven browning results.

Fan Heat

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 5th runners from the bottom

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer.

With the "Fan Heat" setting **lower baking temperatures** are needed than with the "Conventional" setting. See the baking charts.

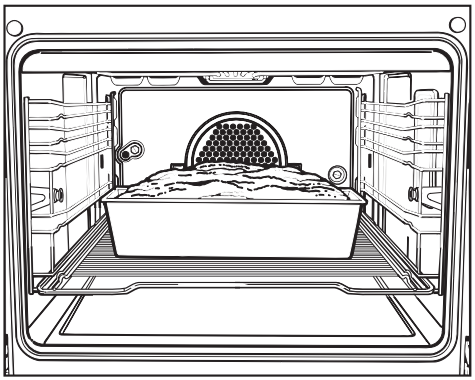
Conventional

Avoid thin-walled and bright, non-reflective metal moulds. These will give uneven browning results.

Pre-heat the oven **only** for:
– cakes / biscuits with a very short baking time, (up to approx. 30 minutes),
– victoria sponge and similar mixtures.
– bread made with dark flour.

Use **Shelf position 1** or **2** .

General notes



Place oblong tins in the oven as shown in the illustration.

Deep-frozen products such as pizzas should be placed on baking paper on the rack.

Use the deeper roasting tray for **moist fruit cakes** and **multi-layer cakes**, to minimize splashes in the oven.

The Baking Chart gives suggestions for temperature, runner height and timing.

For even browning -

– in general select **the middle temperature**.

  Increasing the temperature and reducing the time can have an adverse effect on even browning.

– Select the **runner height** according to the recipe and the setting chosen.

– Just before the end of baking time test to see if the cake is done.

  Insert a metal or wooden skewer into the centre.
  If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

Baking chart

	Fan Heat		
	Temperature in °C	**rec. runner from bottom**	**Time in mins.**
Creamed mixture			
Sand cake	150 – 170	1	50 – 60
Dried fruit cake	150 – 170	1	70 – 80
Nut cake (tray) [1]	150 – 170	1	20 – 25
Nut cake (tin)	150 – 170	1	60 – 70
Fresh fruit cake (tray)	150 – 170	1	35 – 45
Fresh fruit cake (tin)	150 – 170	1	45 – 55
Flan base [1]	150 – 170	1	25 – 30
Small cakes [1]	150 – 170	1, 2, 5	20 – 25
Whisked mixture			
Tart [1]	160 – 180	1	25 – 35
Flan base [1]	160 – 180	1	20 – 25
Swiss roll [1]	160 – 180	1	20 – 25
Rubbed-in mixture			
Tart / flan base	150 – 170	1	20 – 25
Nut ring	150 – 170	1	40 – 50
Crumble cake	150 – 170	1	40 – 50
Small cakes [1]	150 – 170	1, 2, 5	15 – 25
Cheesecake	150 – 170	1	75 – 85
Apple pie [1]	150 – 170	1	55 – 75
Savoury pastry [2]	190 – 210	1	25 – 35
Yeast mixtures			
Crumble cake	150 – 170	1	35 – 45
Fresh fruit cake (tray)	160 – 180	1	45 – 55
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread [1]	190 – 210	1	60 – 70
Pizza (tray) [1]	170 – 190	1	40 – 50
Apple turnovers	150 – 170	1, 3	35 – 45
Choux pastry [1]			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry [1]	170 – 190	1, 3	20 – 25
Meringues [1]			
Macaroons	120 – 140	1, 2, 5	30 – 50

The times given are calculated on the basis of an oven which has not been pre-heated.
With a pre-heated oven shorten times by approx. 10 minutes.

1) Pre-heat oven with "Conventional" heat.
2) Pre-heat oven with "Fan Heat" and "Conventional" heat.

Data given are for guidelines only. Values obtained from a machine designed for the German market.

Conventional heat

Temperature in °C	Recommended runner height from bottom	Time in mins.
160 – 180	1	50 – 60
160 – 180	1	70 – 80
180 – 200	1 or 2	15 – 20
160 – 180	1	60 – 70
180 – 200	1 or 2	35 – 45
160 – 180	1	45 – 55
180 – 200	1 or 2	15 – 20
180 – 200	2	12 – 15
180 – 200	1	20 – 30
180 – 200	1	15 – 20
190 – 210	1 or 2	15 – 20
180 – 200	1 or 2	15 – 20
180 – 200	2	40 – 50
180 – 200	1 or 2	40 – 50
180 – 200	2	10 – 15
180 – 200	1	75 – 85
180 – 200	1	55 – 75
230 – 250	1 or 2	25 – 35
180 – 200	1 or 2	35 – 45
180 – 200	1 or 2	45 – 55
170 – 190	1 or 2	45 – 65
190 – 210	1 or 2	40 – 50
210 – 230	1 or 2	60 – 70
190 – 210	1 or 2	40 – 50
170 – 190	1 or 2	20 – 25
190 – 210	1 or 2	25 – 35
200 – 220	1 or 2	15 – 20
130 – 150	2	30 – 50

Roasting

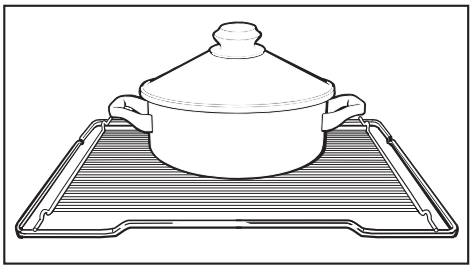
We recommend the following settings for roasting in the oven:

– Fan Heat
– Conventional

Fan Heat:
When roasting on the rack or in an open dish, make sure the grease filter is fitted in front of the fan in the back of the oven interior before starting.

We recommend roasting in a covered pot:

– This ensures that sufficient stock remains for making gravy.
– The oven stays cleaner, too.



Roasting pots with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are suitable.

Make sure that the pot and lid have heat-resistant handles.

Place the covered pot on the rack.

The meat should be put into a cold oven.
Exception: Pre-heat the oven to the temperature recommended in the recipe when cooking roast beef or beef fillet.

Use **shelf position 1** for roasting.
Exception: Use shelf position 2 when roasting poultry weighing up to 1 kg, a cut of meat, or fish.

The "Fan Heat" system uses an approximately 40°C lower **roasting temperature** than the "Conventional" heating system.

The bigger the quantity to be roasted, the lower the temperature.
When roasting more than 3 kg select a temperature about 10°C lower than the one given in the "Roasting" chart.
The roasting process will take a bit longer, but the meat will be cooked evenly and the exterior will become crisp.

For roasting directly on the rack the temperature needs to be about 20°C lower than for roasting in a covered pot.

The **Roasting time** will depend on the type of meat, the size and thickness of the cut.

Calculating roasting time:

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Alternatively, multiply
the height of the joint by
the time per cm for the type of meat,
(see the roasting chart).

Type of meat	time per cm height of meat
Beef / Venison	15-18 mins.
Pork / Veal / Lamb	12-15 mins.
Roast beef / Fillet	8-10 mins.

Example:
Beef roast, 8 cm high
8 x 15 mins. per cm = 120 mins. roasting time

Please note:

Do not select a **roasting temperature** which is higher than that recommended.The meat will become brown, but will not be cooked properly.

Browning only occurs towards the end of the **roasting time**. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

After the roasting process is finished take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.
This helps retain juices when the meat is carved.

Useful hints

Roasting in a covered pot

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Roasting on the rack

Place a little water in the tray. Add a little fat or oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Roasting deep frozen meat

Deep frozen meat should be defrosted beforehand.

Oven roasting chart

		Rec. runner from bottom	Fan Heat [1] Temp. °C in a pot [2]	Fan Heat Time in mins	Conventional Temp. °C in a pot [2]	Conventional Time in mins.
Rib of beef	apprx. 1 kg	1	180-200	100-120	220-240	100-120
Sirloin, Steak [2]	apprx. 1 kg	1 [4]	190-210	35-45	240-260	35-45
Venison, game	apprx. 1 kg	1	180-200	90-120	220-240	90-120
Leg of pork	apprx. 1 kg	1	170-190	100-120	210-230	100-120
Rolled pork	apprx. 1 kg	1	170-190	100-120	200-220	110-130
Meat loaf	apprx. 1 kg	1	170-190	50-60	200-220	50-60
Veal	apprx. 1 kg	1	170-190	100-120	210-230	100-120
Shoulder of lamb	apprx. 1.5 kg	1	170-190	90-120	210-230	90-120
Poultry	0.8-1 kg	1 [4]	170-190	50-60	200-220	50-60
Poultry	apprx. 2 kg	1	170-190	120-150	200-220	120-150
Poultry	apprx. 2 kg	1	170 – 190	90 – 110	200 – 220	90 – 110
Poultry with stuffing	ca. 2 kg	1	170 – 190	120 – 150	200 – 220	120 – 150
Poultry	apprx. 4 kg	1	160-180	150-180	190-210	150-180
Whole fish	apprx. 1.5 kg	1 [4]	160-180	35-55	200-220	35-55

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

1) Fit the grease filter in place when using "Fan Heat".
2) When roasting on the rack, set the temperature 20°C lower than given.
3) Pre-heat the oven when using "Fan Heat" and "Conventional".
4) 2nd runner from the bottom when using the "Conventional" setting.

The information given in this chart is intended only as a guide.

- Turn the oven function selector to **"Defrost"**.

Do not select any temperature setting.

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.

– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.

– When defrosting poultry put it on the rack, one level higher than a tray put in to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

N.B. Put the tray back in the oven if roasting on the rack.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Casseroles

When choosing which oven level to use, take into account the size of the casserole dish with its lid.

Casseroles

The following oven settings are recommended:

– Fan Heat
– Conventional

The following **dishes** are suitable for this type of slower cooking:
covered pots made of ovenproof glass and china, and earthenware pots, which could also be used as serving dishes. They should have heat-resistant handles and knobs.

- Put the rack in at the **1st runner height** from the bottom, and place the prepared casserole with the food for braising or stewing on this.
- Select the **oven setting** and the **temperature**.

Fan Heat . . . . . 170-190°C
Conventional . . . . . 190-210°C

Cooking times

Consult your cook book.

Please note:

Cover dishes which are to be cooked in their own juice and/or steam, eg duchesse potatoes or vegetables, so that they do not dry out. If there is no lid use aluminium foil or damp cooking parchment.

Cook without a lid when a crusty finish or topping is required, eg for meat or au gratin dishes.

Useful hint

One dish can be placed on top of the other. Invert the lid of the bottom dish. Put dishes to be browned at the top.

Poaching

Fish or fruit can be poached in the oven in a covered dish.

Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved.

Instructions for bottling in this oven are available from the Miele Home Economist.

Pre-heat the grill for approx.
5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

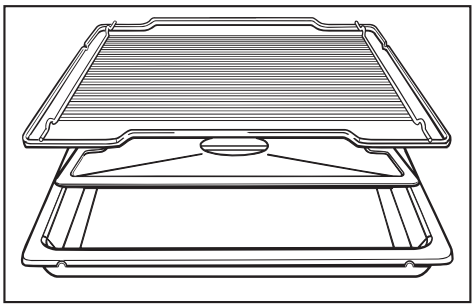
Preparing food for grilling

Clean, wipe and season. Do not salt slices of meat beforehand as this detracts from the taste.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the grill pan, anti-splash tray (if available) and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the**"Grill "** setting.
- Set the **temperature**:

Food to be grilled	temperature
Thin cuts	
such as chops, steak	275°C
Thicker cuts	
such as chicken, kebabs	240°C

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

- Pre-heat the grill for approx. 5 minutes with the oven door shut.
- Place the food to be grilled in the grill pan and then the oven.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts = level 3, 4 or 5

thicker cuts = level 1 or 2

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.
Thicker pieces need longer.

With rolled meat allow approx. 10 minutes per cm diameter.

Useful grilling hints

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").

– If there is some resistance, the inside will be pink ("medium").

– If there is great resistance, it is thoroughly cooked through ("well done").

Pre-heat the grill for about 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom	Temperature in °C	grilling time (mins) *
Flat items of food			
Beef steaks	3 or 4	290	3-5
Kebabs	3 or 4	260	8-12
Escalope	3 or 4	290	10-12
Liver slices	3 or 4	275	8-12
Burgers	3 or 4	210	10-15
Sausages	3 or 4	240	8-10
Chops	3 or 4	275	12-18
Fish fillet	3 or 4	250	10-15
Small trout/mackerel	3 or 4	275	16-20
Toast	3 or 5	240	3-6
Open toasted sandwich	3 or 4	240	4-6
Tomatoes	3 or 4	240	6-10
Bananas	3 or 4	240	6-10
Peach halves	2 or 3	230	6-8
Thicker grilling cuts			
Chicken pieces (approx. 1 kg)	1 or 2	240	50-60
Piece of pork, Ø 7 cm (approx. 1 kg)	1	240	70-80
Mixed grill	1	260	20-25

* Turn half way through the grilling time.

All times given are approximate and will vary according to personal taste.

Ceramic hob surface

Treat the surface of your ceramic hob with the same care as any other glass surface.

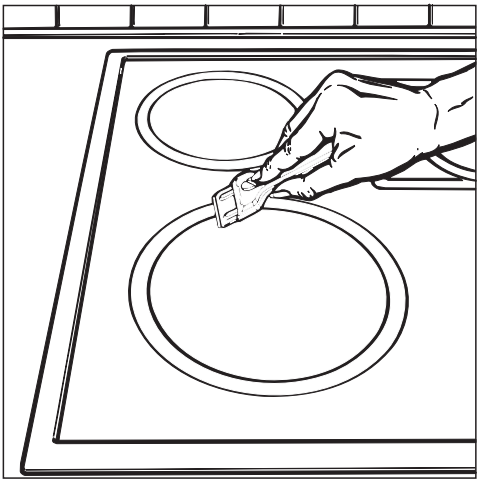
Never use scouring agents or pads, or strong cleaners such as oven sprays or stain removers, as these could harm the surface.

There is a seal between the hob frame and worktop and between the frame and the ceramic plate. Do not use any sharp pointed object, such as a knife, to clean these seals as they could become damaged.

Clean after each use

Any minor spills which have not dried on can be wiped off with a damp cloth or sponge. If washing up liquid or a similar cleaner is used, light blue staining might occur.

These stains can be removed with a proprietary ceramic hob cleaning agent, although it may take several applications.



For stubborn spillages use a shielded blade scraper.

Then wipe with a damp cloth or sponge.

Removing marks

Light marks with a metallic sheen (alluminium desposits) on the hob surface can be removed once the hob has cooled down by using a suitable proprietary cleaner.

Lime deposits (caused for example by water boiling over, or damp pan bases) can be removed with vinegar or a proprietary hob cleaner.

Removal of sugar, or syrups, plastic or aluminium foil

If such problems occur, switch off the hob, but do not let it cool down. Scrape the sugar or other residue thoroughly from the hob with a shielded blade scraper.

When the hob is cool, clean with a proprietary cleaner.

Suitable cleaners

There are proprietary cleaners on the market for cleaning ceramic hobs. Follow the manufacturer's instructions.

Do not apply to the hob when still hot.

After applying the cleaner let it dry and then rub it off using paper kitchen towels.

Remove every trace of cleaner from the hob with a damp cloth. It could have an adverse effect on the hob when heated up.

Some cleaners incorporate a silicone ingredient which acts as a protective film on the hob. It makes the hob surface smoother and prevents water and soiling adhering to the surface.

However, cooking at high temperatures reduces the effect and the cleaner needs to be reapplied for renewed effect.

By always cleaning the ceramic surface with one of these special cleaners you will help to avoid the damage caused by sugar and syrups and aluminium foil deposits.

Enclosed hotplates

Hotplates

Wipe off any spilt food with a damp cloth after the hotplates have cooled off. Use a plastic scouring pad if necessary for stubborn spills.

Moisture or dirt must not penetrate the hotplate interior.

The hotplates can be scoured, but not the hotplate surround.

After cleaning switch on the damp hotplates for a short time to dry out, to avoid corrosion.

Occasional treatment with a thin film of oil, or special cleaner for solid hotplates is recommended, (eg "Elektro-puzzi" available as a special order from the Spare Parts dept).

Hotplate surround

This can be cleaned with a suitable stainless steel cleaner.

Do not use any cleaning agent with a scouring effect.

Hob trough

Do not use any scouring agents or pads as this could scratch.

Clean the hob with a hot water and detergent solution.

Remove any spills of food or water containing salt as soon as possible, as these could cause corrosion.

Where spills have dried on, soak for a short time to make cleaning easier.

Appliance front and control panel

Use a mild cleaning agent or a dash of washing up liquid in hot water. Wipe dry with a soft cloth.

Glass front

Do not use a scouring agent, as this would scratch the glass front.

For ovens with a white finish we recommend after each use wiping:
– the oven door handle and
– the control panel
with a damp cloth and some washing up liquid. This will avoid spillages being burnt on and becoming impossible to remove.

Stainless steel front

Never use cleaners containing sand, soda or scouring agents, These will leave scratches.

Use a non-scouring stainless steel cleaner. Apply with an even pressure. Wipe over with a damp cloth and rub dry with a soft cloth.

Accessories

Runners

Wash in hot water with washing up liquid, or clean with a stainless steel cleaner.

Baking tray, roasting/grill pan, rack:

wash and dry after each use.

Remove stubborn residues that do not wash away

– from stainless steel:
with a stainless steel cleaner.

– from enamel:
Soften residues by soaking with hot water, then brushing with a soft nylon brush or sponge.

Roasting filter

Clean in washing up liquid and hot water, or in the dishwasher.

Oven interior

The oven interior surfaces have been designed to make cleaning easier.

The oven cavity and door interior are finished in **"Clean-Enamel"**. The rear panel which protects the fan is more subject to oil and fat splashes and has a **catalytic enamel** coating.

With some models, side panels with catalytic coating are fitted and the removable guard plate above the grill has a catalytic coating. With this arrangement most of the interior "Clean-Enamel" is protected, except for the floor and the door, which should be cleaned after each use.

"Clean-Enamel"

This is a specially hardened enamel with an extremely smooth surface.

Most baking and roasting residues can be easily removed using a sponge cloth, washing up liquid and hot water.

If something bakes on harder, it can be loosened with a shielded blade scraper, and cleaned off with a sponge and a suitable proprietary non-abrasive cream cleaner. It is easier to remove splashes of fruit or cake mixture from the oven and racks while they are still warm.

Fruit juice may cause lasting discoloration.

Dull patches may remain permanently in the oven tray after roasting or grilling.

If an oven spray is used on the "Clean-Enamel", follow the manufacturer's instructions carefully.

Important: Oven spray must not come into contact with catalytic enamel. It can damage the enamel.

Catalytic Enamel

Because circulating air in the oven deposits oil and fat splashes predominantly on the **rear wall**, this is coated in catalytic enamel.

With some models, side panels with catalytic coating are also fitted, and the removable guard plate above the grill has a catalytic coating.

When this catalytic enamel is heated to temperatures above 200°C, oil and grease deposits are removed, except for deposits of spices, syrups and similar substances. The higher the temperature the more effective the process.

Do not use an oven spray on the catalytic enamel. Do not wash the panels in a dishwasher. Any mechanical handling would damage the catalytic enamel.

Do not wait too long between cleaning sessions as further baking and roasting will cause oil and grease deposits to burn on even harder.

Cleaning each type of enamel

Allow the oven to cool down before cleaning. Danger of burning.

Clean the oven floor ("Clean-Enamel) after each use.
The oven should also be cleaned regularly, preferably after each use. Waiting too long will make cleaning very difficult and in extreme cases not very effective.

Never use hard brushes, scouring cloths, steel wool, knives or other abrasive materials. The enamel would be damaged.

- Remove the accessories and the runners from the oven. (See following pages for release).
- Clean the "Clean-Enamel" surfaces. A mild proprietary cleaner, without sand or scouring agents, may be used.
- Normally the catalytic liners can be left in place and wiped over. Use a solution of warm water and a little washing up liquid and a soft brush to clean catalytic surfaces.
  The catalytic liners should rarely need to be removed. See following pages for procedure.

Do not use oven spray or abrasive cleaning agents on the catalytic surfaces. Do not wash the panels in a dishwasher. Any mechanical handling would damage the catalytic enamel.

In addition, heating the oven to a high temperature will help remove soiling on the catalytic surfaces which has been caused by grease and oil splashes.

- Turn the oven function selector to "Fan heat".
- Turn the temperature selector to the highest setting.

Let the oven operate for about one hour. The length of time will depend on the degree of soiling. It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Every time the oven is used at high temperatures any remaining soiling will gradually disappear.

Should the catalytic coating on the back panel or any other catalytic panels fitted become ineffective through improper use or heavy soiling, for example, a replacement can be obtained from your Miele dealer or Miele Spare Parts dept.

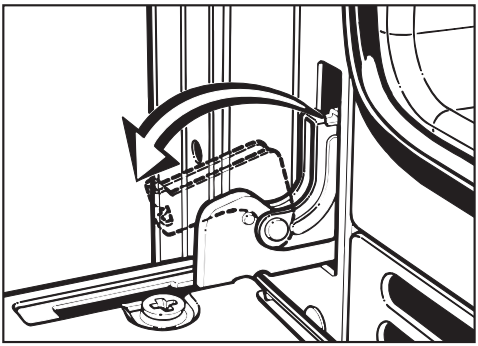
To make cleaning easier you can
– remove the oven door,
– take out the runners,
– take out the rear wall,
– lower the Top heat heating element.

To remove the oven door

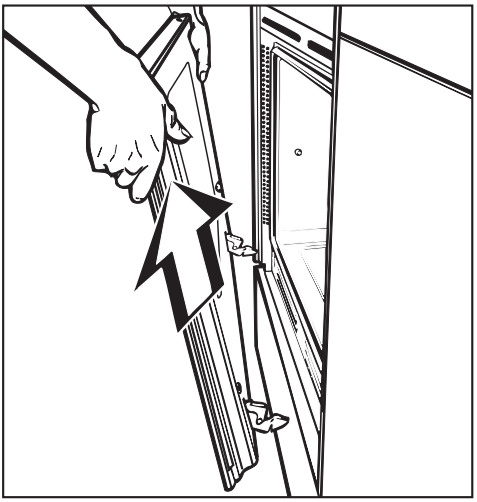
Please note : the oven door is quite heavy. It should be gripped firmly at the sides when being removed or re-fitted.

- Open the door fully.

Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.



- Flip down the locking clamps on each door hinge. This locks the hinges.



- Lift up the door until the hinges disengage. Remove the door.

To re-fit the oven door

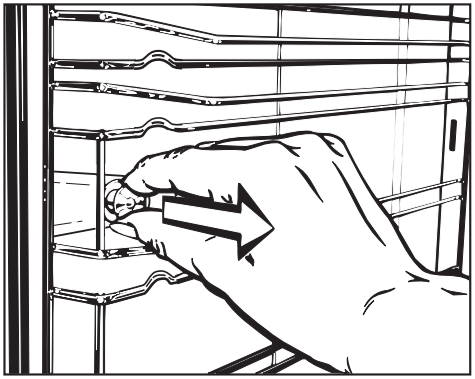
- Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.
- Still supporting the door, flip the locking clamps up.

It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise, on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

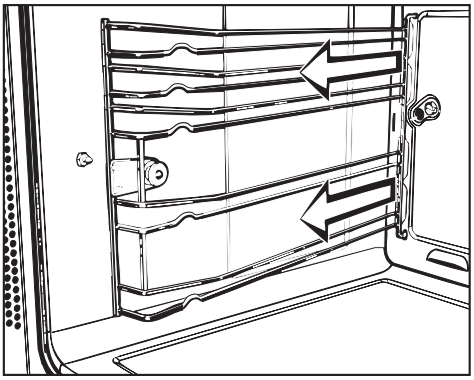
To remove the runners

- Select the "Light" setting.

The oven heater elements must be switched off, to avoid the danger of burning.



- Pull on the fixing knob to release it.



- Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic side panels

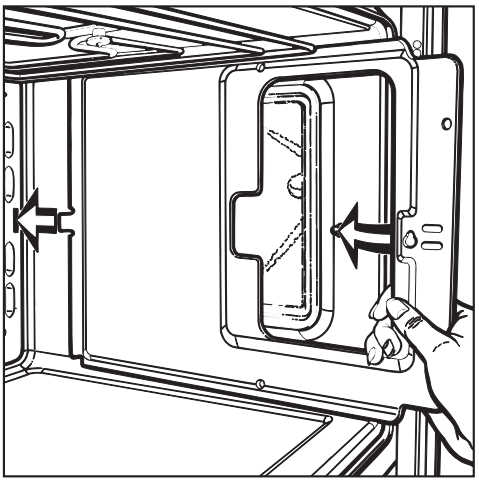
- Select the "Light ☼" setting.

The oven heater elements must be switched off, to avoid the danger of burning.

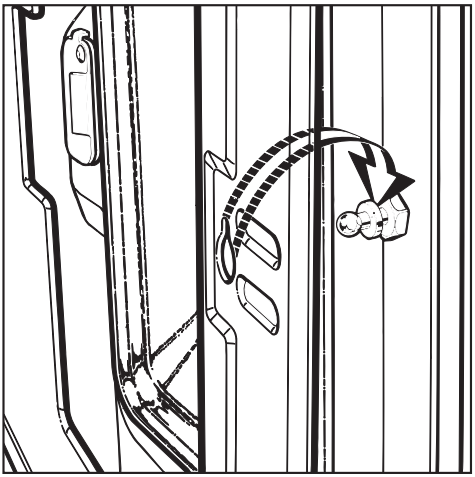
- Take the runners out of the oven.
- Gently lift and pull out the catalytic side panels.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

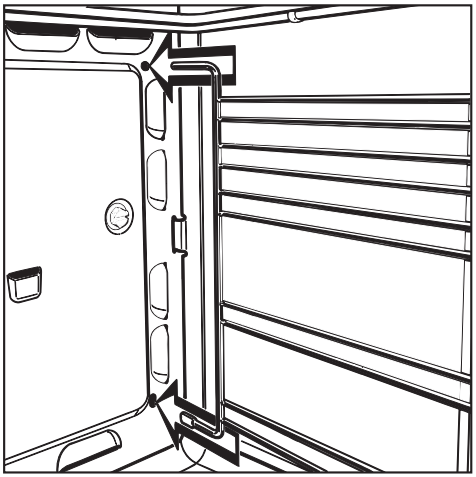
When reassembling the catalytic side panels, ensure they sit correctly.

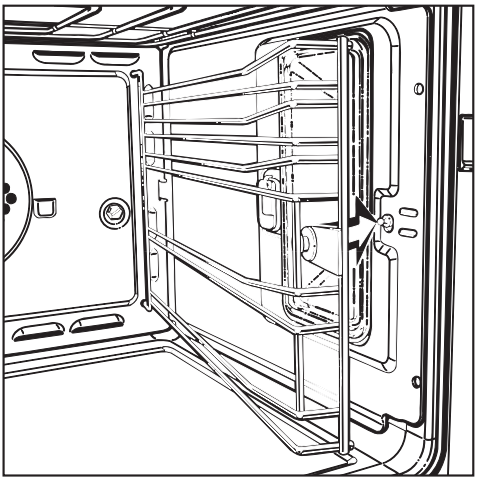


- Ease the back lug into the opening in the rear wall panel.



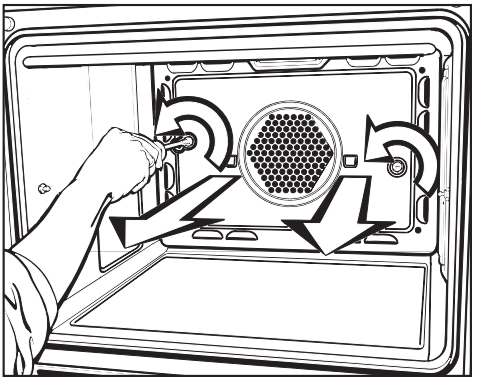
- Lift the front locating hole on to the guide pin behind the collar.





- Put the runners back into place.

To remove the back panel



- Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. This could lead to injuries.

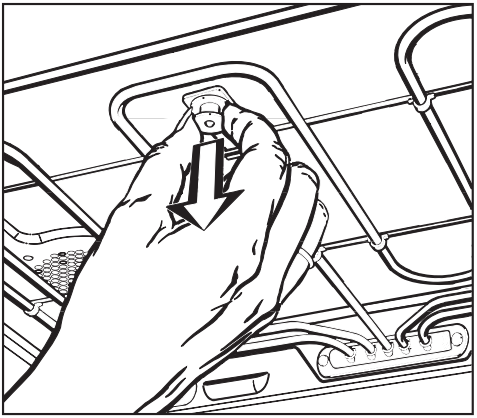
Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To lower the upper heating element

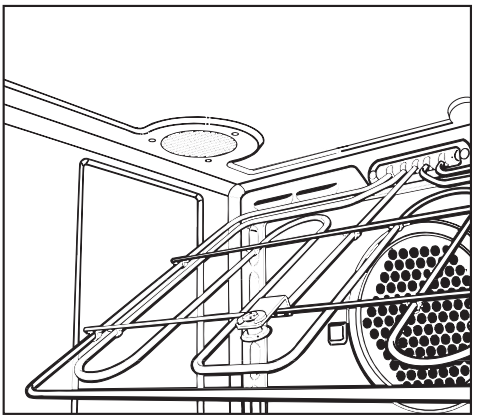
- Select the "Light ☼" setting.

The oven heater elements must be switched off, to avoid the danger of burning.
Wait until the grill element has cooled down enough to touch. Otherwise you could be burnt.

- Take out the runners.



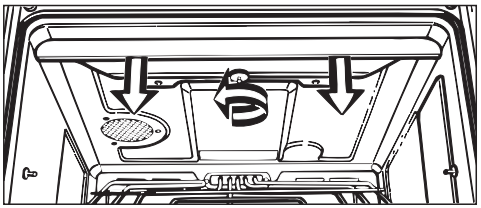
- Pull (and turn if necessary) on the fixing knob on the grill element to release it.



- Gently lower the grill element.

Do not use force to lower it, as this could cause damage.

If the **guard plate** (according to model) is dirty it can also be removed for cleaning:



- Hold the guard plate firmly and unscrew the knurled knob.
- Take out the guard plate.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a fully competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.

Some minor problems however can be dealt with as follows:

What to do if . . .

. . . The hob cooking zones / hotplates do not warm up after being switched on.

Check whether,

- the house mains fuse has shorted. Call an electrician or the Service dept.

. . . The oven does not heat up.

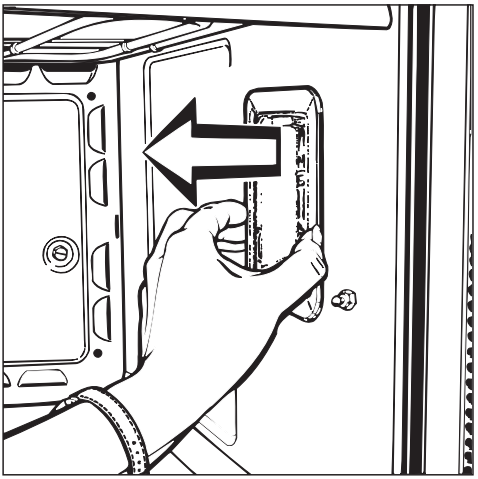
Check whether,

- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- "AUTO" is flashing in the timer display field.
  To switch on the oven independently of the timer, "" should show in the display. Press the "" button.
- the main fuse has blown. Contact a qualified electrician or the Miele Service Department.

. . . the heating works, but not the oven lighting

The bulb needs changing:

- Disconnect the appliance from the electricity supply:
  Switch off at the isolator or the mains fuse box.
- Remove the runners.



- Lift the lamp cover from its retainers.
- Change the bulb:

230-240°V, 25 W, E 14, heat resistant to 300°C, pear shape.

- Press the lamp cover back in its retainers and put the runners back.

. . . a noise is heard after a baking, roasting or grilling process.

This is not a fault.
The cooling fan continues to run for a short time after the oven has been switched off, to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.
When the temperature has fallen sufficiently the fan switches off automatically.
The temperature will fall faster when the oven door is opened partially or fully.

. . . the cakes and biscuits are not cooked after following the times given in the chart.

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan Heat". In this case baking times might be lengthened by 10 to 15 minutes.

. . . the cake or biscuits are unevenly browned

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

– Baking with the "Fan Heat" setting:

- whether the temperature was set too high,
- whether the roasting filter was in place.

– Baking with "Conventional" heating:

- check the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.

. . . spots like rust appear on the interior walls.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid solution and a soft brush.

. . . There has been a power failure, and instead of the time of day "0•00" and "AUTO" flash in the display.

All pre-set times are deleted as a result of the power failure.

- Enter the time of day again, and any other pre-set data.

. . . "0•00" appears when the audible tone is switched off.

This is not a fault.
The time of day will shortly reappear in the display field.

. . . "AUTO" flashes in the timer display.

This might signal a data entry mistake,

– for example entering conflicting times.

– if the time of day is changed while a start and finish time have been pre-set.

– when the audible tone is switched off by pressing the "↦I" and "→I" buttons.

After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

– your Miele Dealer

or

– the nearest Miele Service Department, (see address on the back page).

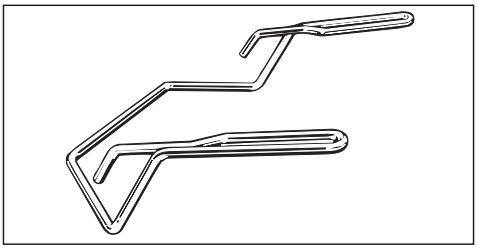
When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

If you have an oven and hob combination also give the number of your hob.

(May come as standard items with some appliances.)

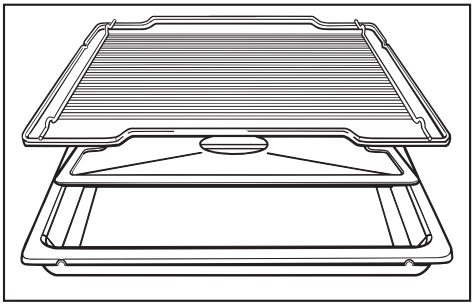
The following accessories are available at extra cost from your Dealer or the Miele Domestic Sales dept.

Handle



To take the baking trays or the roasting / grill pan out of the oven, or to put them into it.

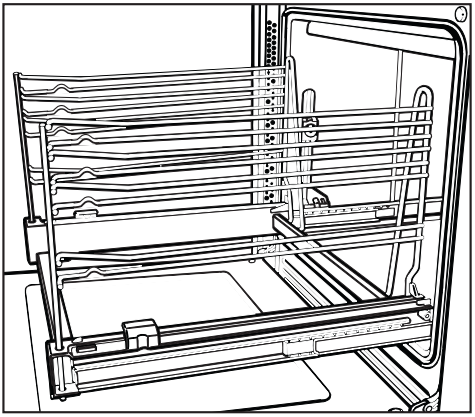
Anti-splash tray



To be placed in the grill pan when grilling.

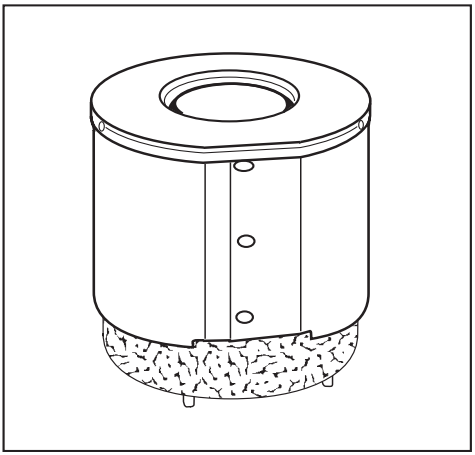
The juices from the food being grilled are gathered under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Telescopic carriage



The telescopic carriage with 5 levels of runners can be drawn right out of the oven.
This gives a good overview of all the cooking in progress.

Catalysor



A catalysor can be built into the cooling system to filter fatty vapours and reduce food smells.

All electrical work should be undertaken by a suitably trained and competent person in strict accordance with national and local safety regulations.

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local regulations, and which is accessible after the appliance has been built in.

Important G.B.

The appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply, with 20 amp fusing.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING
THIS APPLIANCE MUST BE EARTHED.

In other countries check these details with your supplier.

Possible combinations

The version of the built-in oven with hob controls may only be combined with one of the hobs listed, (not all units are available in every country):

KM 213

KM 215

KM 200

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

Underbench oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 32 amps for the "E"-model with hob.

Wall oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 13 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

Wall oven

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

Electrical connection AUS NZ

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING
THIS APPLIANCE MUST BE EARTHED.

Test marks . . . . . Electrical Safety
. . . . . C-Tick Mark

Electrically suppressed
according to . . . . . AS/NZS 1044

AUS

Wall oven

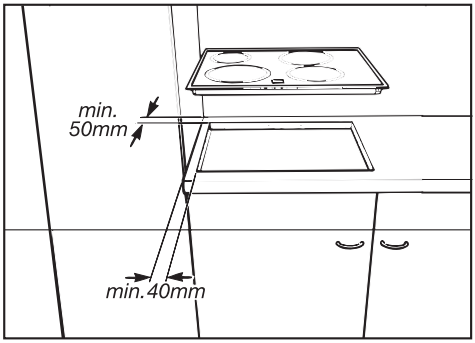
The wall oven is suitable for connection to a single phase 240 V, 50 Hz electricity supply. The fuse rating is 16 A.

NZ

Wall oven

The wall oven is suitable for connection to a single phase 230 V, 50 Hz electricity supply. The fuse rating is 16 A.

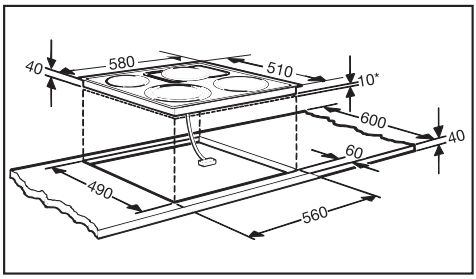
These hobs are classified in Germany as "Y" class for heat protection. They must be positioned so that there is adequate ventilation. There may be a wall at the rear and wall or tall units at one side. On the other side, however, no unit or divider must stand higher than the hob.



Because of the heat given off, there must be a minimum distance as follows:
- 40 mm between the worktop cut-out and adjacent furniture, e. g. tall unit.
- 50 mm between the back wall and the worktop cut-out.

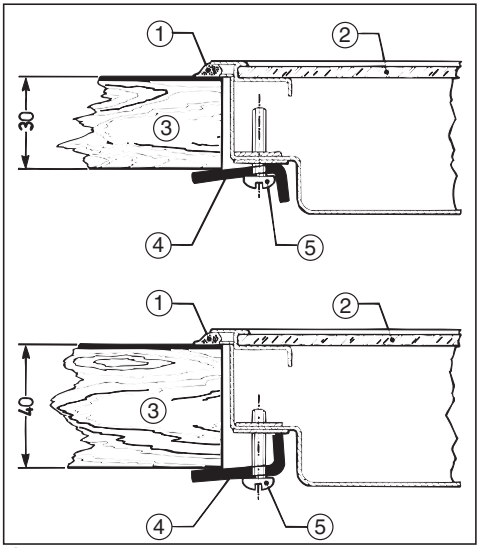
Installation

KM 213, KM 215



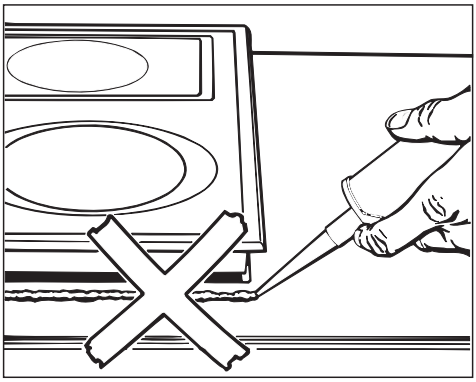
*Space for fixing and cable

- Prepare the worktop cut-out as shown in the illustrations below.



① Sealing strip
② Hob
③ Worktop
④ Clamp
⑤ Screw

- Loosen the screws ⑤.

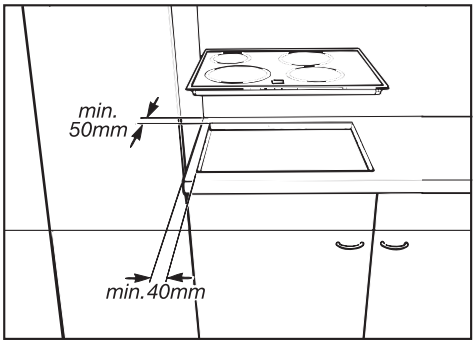


Under no circumstances should sealant find its way between the frame of the top part of the hob and the worktop.

This could cause difficulties or even damage should the hob ever need to be taken out for servicing. The rubber edge ① under the top part of the hob provides a sufficient seal for the worktop ③.

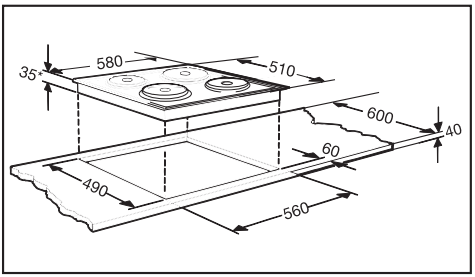
- Set the ceramic hob ② in the cut-out and centre it.
  (The Miele inscription must be legible at the front).
- Turn the clamps outwards ④ and tighten the screws ⑤.
- Check that the hob unit ② fits tightly on to the worktop.

These hobs are classified in Germany as "Y" class for heat protection. They must be positioned so that there is adequate ventilation. There may be a wall at the rear, and wall or tall units at one side. On the other side however no unit or divider must stand higher than the hob.



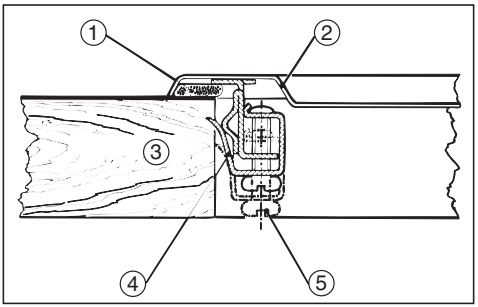
Because of the heat given off, there must be a minimum distance as follows:
- 40 mm between the worktop cut-out and adjacent furniture, e. g. tall unit.
- 50 mm between the back wall and the worktop cut-out.

Building-in KM 200



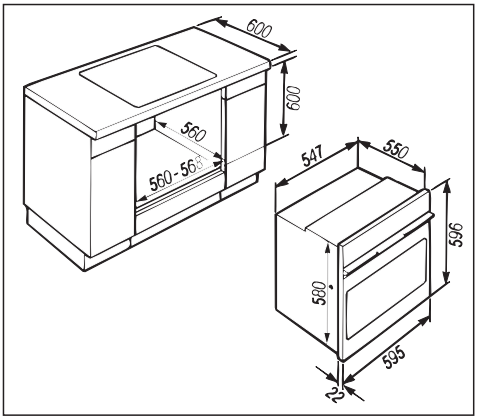
* building-in height

- Prepare the worktop cut-out as shown in the illustrations below.



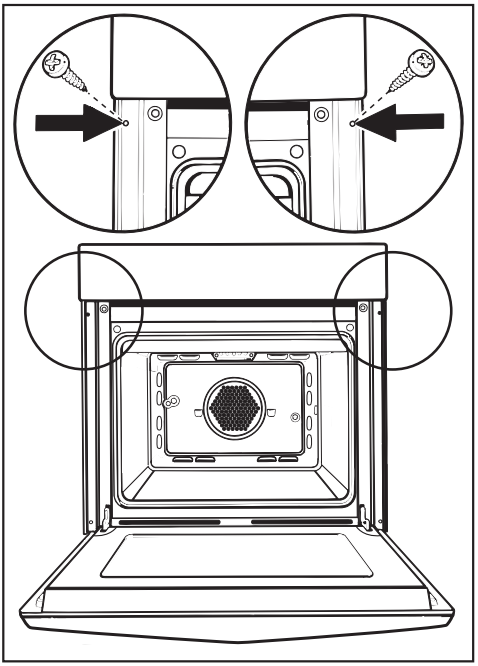
① Sealing ring
② Hob
③ Worktop
④ Clamps
⑤ Screw

- Loosen the screws ⑤.
- Set the hob unit ② into the cut-out and centre it.
- Turn the screws ⑤ to the right, until the clamps ④ are firmly attached to the worktop ③.
- Check that the hob unit ② fits tightly on to the worktop.



Turn off the mains electricity supply to the isolator.

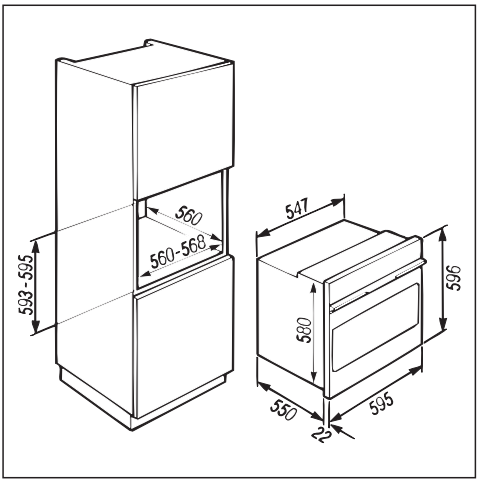
- Connect cooker cable to isolator.
- Align the cooker in front of the base unit.
- Connect the hob plug to the socket on the cooker.
- Push the appliance into the oven base unit as far as the oven trim and align.



- Then open the oven door and screw the oven to the side panels of the base unit through the two holes, one on each side of the oven trim.

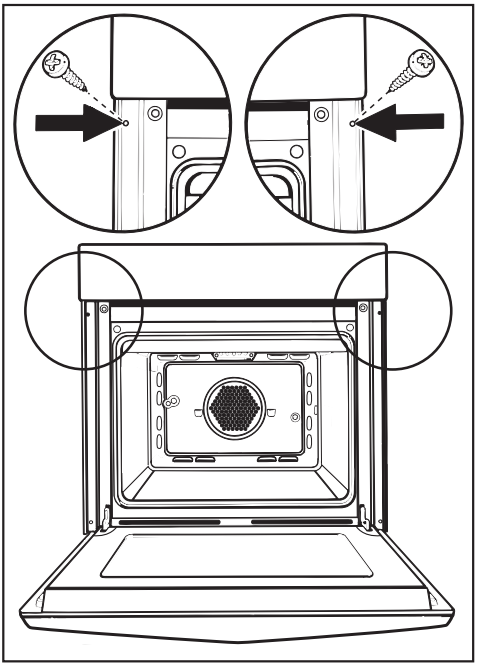
The appliance must only be operated when it has been built in.

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

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This paper consists of cellulose which has been bleached without the use of chlorine.